

Hood Suppression Systems Checklist Commercial Cooking



	All References are to the 2006 IFC. See the applicable NFPA Standards.	NOT SHOWN	INCORRECT	COMPLETED
1.	Provide type K fire extinguisher within a 30 foot travel distance of commercial type cooking equipment. (IFC 904.11.5)			
2.	Provide manual pull station. (IFC 904.11.1)			
3.	Provide automatic shutdown for fuel and electric under hood. (IFC 904.11.2)			
4.	Provide means for supervision by fire alarm. (IFC 904.3.5 and 2002 NFPA 72 5.11)			
5.	Provide a type I hood above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. (IFC 609 / IMC 507.2)			
6.	Provide suppression for each required type I hood. (IFC 904.2.1)			
7.	Verify proper nozzle type and flow points for each portion being protected.*			
8.	Verify proper proximity and coverage for each nozzle.*			
9.	Verify proper piping size and arrangements.*			
10.	Verify proper extinguisher container capacity.*			
11.	Verify proper temperature rating of fusible links.*			
12.	Identify sequence of operation including exhaust and makeup air requirements.*			
* Per manufacturer requirements				
Planning & Development Services Department				

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